

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/13/2015 **Business ID:** 106648FE
Business: CHAS BALL MARKET, INC

241 S 18TH ST
 KANSAS CITY, KS 66102

Inspection: 31002613
Store ID:
Phone: 9139486702
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/13/15	08:27 AM	11:45 AM	3:18	0:12	3:30	0	
Total:			3:18	0:12	3:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 1

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		p
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		..	p	p	..
<i>Fail Notes</i>	3-101.11	P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Mold was on strawberries in the WIC. COS, the strawberries were discarded.]						
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw pork sausage was touching ready to eat flour tortillas in the reach in cooler. COS, the tortillas were removed. Raw pork bacon was stored above ready to eat smoked sausage. COS, raw pork bacon removed.]						
	3-302.11(A)(2)	P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Ready to cook turkey bacon was stored above raw pork bacon in the reach in cooler. Raw ground turkey was stored above raw smoked pork jowl and smoked ham hocks in the reach in cooler. COS, raw ground turkey was removed.]						
	14. Food-contact surfaces: cleaned and sanitized.		p
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p
	17. Proper reheating procedures for hot holding.		p
	18. Proper cooling time and temperatures.		p
	19. Proper hot holding temperatures.		p
	20. Proper cold holding temperatures.		p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
	21. Proper date marking and disposition.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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22. Time as a public health control: procedures and record.

.. .. . p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

.. .. . p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. . p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A red bucket filled with sanitizer was on the floor in the deli department without a common name on the working container. COS, chemical labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A bottle of glass cleaner was stored next to a bottle of green food coloring that was on the floor under a prep table in the bakery department. COS, chemical removed. A can of WD40 was stored next to food scrapers inside a card board box that was stored on a storage rack in the deli department. COS, chemical removed. A box of sanitizer was stored next to containers of seasoning in the back storage area. The seasoning is used for food service. COS, chemical removed.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [A bottle of sanitizer was stored on top of food storage containers that were stored on the drain table of clean side of the warewash sink. COS, chemical removed. A bottle of bleach was stored on top of the watering filtering system in the back storage area. COS, chemical removed.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. . p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. .. . p

32. Plant food properly cooked for hot holding.

.. .. . p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control			Y	N	O	A	C	R
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			..	p
<i>Fail Notes</i>	3-602.11(C)	<i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [No list of ingredients was available for the self-serve pastries.]</i>						
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
<i>Fail Notes</i>	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [8 fresh mouse droppings were under a plastic pallet that was being used to store flour and cake mix in the back storage area. 1 live roach was on the floor behind the water tanks in the bakery department. PIC provided a pest control invoice with a service date of 7-8-15.]</i>						
37. Contamination prevented during food preparation, storage and display.			..	p
<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [A box of chili peppers, and crackers were stored on the floor in the back storage area.]</i>						
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			p
47. Non-food contact surfaces clean.			..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

Fail Notes | 4-601.11(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.
[Baking pans were encrusted with grease deposits in the baking storage area.]

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p

This item has Notes. See Footnote 2 at end of questionnaire.

49. Plumbing installed; proper backflow devices.

.. p

Fail Notes | 5-205.15(B) Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.
[The hot water turn on value is stripped which prevent turning on the water at the handsink. A second handsink is available for hand washing.]

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

.. p

Fail Notes | 6-202.14 Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.
[No self-enclosed door for the toilet room in the back food storage area.]

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.11 PHYSICAL FACILITIES shall be maintained in good repair.
[Cracked and missing ceramic tiles were throughout the bakery department.]
6-501.12(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[Dried food debris was on the floor under the pallets in the back food storage area. Dried food debris was under prep tables and equipment in the bakery area.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

RIC raw pork ribs 39F
RIC raw chicken 38F
RIC raw pork sausage 40F
RIC raw bacon 41F
RIC hot dogs 39F
RIC honey turkey deli meat 39F
RIC bologna 41F
RIC raw pork 42F
RIC raw beef brisket 40F
Display cooler raw pork 42, raw beef 40F, raw shrimp 39F
WIC raw pork 38
WIC raw beef 34F
RIC hotdogs 42
RIC pork sausage 41f
WIC cooked tamales 41F
Display case pico de galo 42F
RIC spinach 41
RIC cut melon 40F
RIC eggs 42F
RIC cream cheese 42F
RIC yogurt 40F
RIC milkk 42F

Footnote 2

Notes:

Hot water 120F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/13/2015 **Business ID:** 106648FE
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KANSAS CITY, KS 66102

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Phone: 9139486702

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/23/15

Inspection Report Number 31002613

Inspection Report Date 07/13/15

Establishment Name	CHAS BALL MARKET, INC
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Physical Address	241 S 18TH ST	City	KANSAS CITY
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Zip 66102

Additional Notes and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/13/2015 **Business ID:** 106648FE
Business: CHAS BALL MARKET, INC

241 S 18TH ST
KANSAS CITY, KS 66102

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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Strawberries Qty 6 Units _____ Value \$ _____

Description Mold

Reason Product Destroyed _____ Method Product Destroyed _____

Disposal Location _____ Embargo Hold Tag # N/A